

## Ham and Cheese Puffs

1 package (2 ½ oz.) sliced fully cooked ham, chopped  
1 small onion, chopped  
½ c. shredded swiss or cheddar cheese  
1 egg  
1 ½ tsp. Dijon mustard  
dash of pepper  
1 tube (8 oz.) refrigerated crescent rolls



1. Chop ham and onion. Set aside.
2. Preheat oven to 350 degrees.
3. In a bowl, combine the ham, onion, cheese, egg, mustard and pepper. Mix together.
4. Divide crescent dough into 24 parts. Press into greased mini muffin cups.
5. Spoon 1 tablespoon ham mixture into each cup.
6. Bake at 350 degrees for 13-15 minutes or until golden brown.

Yield: 2 dozen

Recipe found in [Quick Cooking Magazine](#), July/August 2000, page 41.



Name \_\_\_\_\_

Date \_\_\_\_\_

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Sequence the recipe steps. Glue to the paper.

1.

2.

3.

4.

5.

6.

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